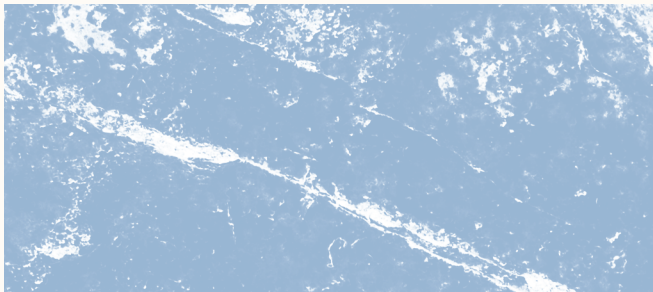


# LIOCO

## Valdiguie 2019



VINEYARD  
Lolonis

APPELLATION  
Redwood Valley

COUNTY  
Mendocino

ALCOHOL BY VOLUME  
13.1%

VOLUME  
750<sup>ML</sup>

AROMA  
graphite,  
bay laurel,  
baked blueberries

FLAVOR  
hibiscus,  
sarsaparilla,  
raspberry liqueur

FOOD PAIRINGS  
mixed grill,  
peking duck,  
barbacoa tacos

#### SITE

Some of the oldest known *Vitis vinifera* plantings in California live on this ranch. Our block of Valdiguie, selected for improved vigor, is considered "young vine" at 30+ years old. The vines are head-trained and dry-farmed organically on red clay soils strewn with fist-sized rocks. At 900ft. elevation, an extreme diurnal shift necessitates longer hang times (and a steady temperament). The vineyard is overseen by Athan + Denise Poulos, cousins to the Lolonis family.

PRODUCED AND BOTTLED BY LIOCO, SANTA ROSA, CA.

CONTAINS SULFITES

PH BALANCE  
3.28  
RESIDUAL SUGAR  
0.3 g/L

#### VINIFICATION

4.1 tons were meticulously field-sorted and hand-picked on Oct. 12. Half of the fruit was destemmed and crushed under foot, the other 50% fermented whole-cluster. Spontaneous fermentation followed, with regular pumpovers for 18 days. Lightly pressed into neutral oak barrels for a quiet nine month slumber, and went to bottle unfinned/unfiltered.

TOTAL ACIDITY  
7.2 g/L  
BRUX  
22.4°

LIOCOWINE.COM

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.



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